

4th Annual

Barrel Tasting

at

Hannah Nicole

wineyards

Welcome to our Future!
April 4, 2009 - 1pm - 5pm
\$10.00 Per Person
Free to HNV Wine Club Members

WINEINFO@HANNAHNICOLEVINEYARDS.COM
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Monthly Newsletter

www.hannahnicolevineyards.com

Spring is in the Air!

As Spring approaches, the Vineyards come to life all over California. Here in East Contra Costa County, we start a little earlier than some areas, and a little later than others.

Driving down our newly paved road (yep, no more dirty cars when you come to Hannah Nicole) you can see the pruned vineyards coming to life. They have whiled away the winter in a foggy sleep, preparing for what is about to come.....a new season!

The White Grapes (Viognier and Sauvignon Blanc) will be the first to have bud break, probably by the first day of Spring if the weather stays warm. They'll be followed by the younger Red Vines and then the more mature Red Vines will follow. You'll see one green shoot in the vineyard, near the road. The next day you'll see two or three, then the next a hundred, then a thousand and then a million! Yes, a million shoots in the vineyard, I did the math. This is how they begin their 200 day journey to becoming wine grapes!

For our Vineyard Manager, this is when the real work begins. The quiet days of Winter become long hard days of Spring and Summer. Working through the night to spray, when the breezes are calm, becomes common place. Tending to upwards of 70 acres, the vineyard manager manages all aspects of the Vineyards. Watering, discing, tilling, eliminating weeds (which show up as soon as you start to water) and directing the crews who touch every cluster on every shoot on every vine through-out our vineyards.

By late April, the vineyard will be in full bloom with shoots developed and the tiny clusters beginning to

form. If you look closely, you can see the tiny grapes on each cluster. Then they begin to flower and berry development begins.

Early in the season you can see the cover crop. This adds nutrients to the soil and makes the vineyard an easier place to work. The cover crop also acts to absorb the water in the soil which aids in producing high quality wine grapes.

By June, the cover crop will be almost gone, the vines will be fully developed and will be showing more of what is to come.

New Wines from 2009!

This season will bring us more new wines to add to our growing collection of Bordeaux and Rhone Varietals. Back in 2007 we removed nine acres of Merlot (we had 25 acres, so we removed some of the excess that we didn't need) and replanted it with 4 acres of Petite Sirah, 2 acres of Mourvedre and 3 acres of Grenache.

These Rhone Varietals will be used to produce individual wines. We'll also be developing a Rhone Blend which will include these varietals in addition to our Syrah. In the style of our Meritage Blend, this new Rhone Blend will combine the best characteristics of these varietals and bring yet another award winning wine to our members. 2009 will also bring the release of our first ever Chardonnay, something we cooked up in 2008!

Cheers to our 2009 Season!

Neil & Glenda Cohn
Proprietors

Grilled Vegetable Panini - Serves 12



Ingredients

1/4 cup olive oil
2 small Japanese eggplants or 1 medium to large regular eggplant, cut crosswise into 1/2-inch-thick slices
2 zucchini, cut crosswise into 1/2-inch-thick slices
1 small red onion, cut into 1/2-inch-thick slices
Salt and freshly ground black pepper
2 baguettes (each about 2 feet long)
1/2 cup Basil Pesto, recipe follows
8 ounces fresh water-packed mozzarella cheese, drained, sliced
2 tomatoes, sliced
1/2 cup roasted red peppers
8 large basil leaves, optional

Pot Roast with Porcini

Mushrooms

Recipes courtesy Giada's Family Dinners Preheat the oven to 350 degrees F.

Ingredients

1 (4-pound) boneless beef chuck roast
Salt and freshly ground black pepper
3 tablespoons olive oil
2 onions, sliced
6 garlic cloves, coarsely chopped
1 cup dry red wine
1 3/4 cups canned beef broth
1/2-ounce dried porcini mushrooms
1 large sprig fresh rosemary, plus extra for garnish

Preparation

Heat a grill pan over medium-high heat. Drizzle the oil over the eggplant, zucchini, and onion slices, then sprinkle with salt and pepper. Working in batches, grill the eggplant, zucchini, and onions until they are tender and grill marks appear, about 4 minutes per side. Cool completely. Cut each baguette into 6 pieces. Working with one baguette piece at a time, slice in half and spread both sides with the pesto. Working with the bottom slice of the baguette, stack 2 slices of eggplant, 2 slices zucchini, 1 slice onion, 1 slice tomato, 1 slice mozzarella, and 1 slice of roasted pepper. Sprinkle with salt and pepper. Place top half of baguette on top and continue with remaining baguette. (The sandwiches can be made 4 hours ahead. Wrap well with plastic wrap and refrigerate.)

Basil Pesto:

2 cups fresh basil leaves
1/4 cup toasted pine nuts
2 garlic cloves, peeled
1/2 teaspoon salt
1/4 teaspoon freshly ground black pepper
1/3 cup (about) extra-virgin olive oil
1/2 cup grated Parmesan

In a blender, pulse the basil, pine nuts, garlic, 1/2 teaspoon of salt, and 1/4 teaspoon of pepper until finely chopped. With the blender still running, gradually add enough oil to form a smooth and thick consistency. Transfer the pesto to a medium bowl and stir in 1/2 cup of cheese. Season the pesto with more salt and pepper, to taste. (The pesto can be made 2 days ahead. Cover and refrigerate.)

Yield: 1 cup - Prep Time: 10 minutes

Directions

Pat the beef dry with paper towels. Sprinkle the beef generously with salt and pepper. Heat 2 tablespoons olive oil in a heavy 6-quart roasting pan over medium-high heat. Add the beef and cook until brown on all sides, about 15 minutes total cooking time. Transfer the beef to a bowl. Add remaining tablespoon oil to the pan, add the onions and saute until tender, scraping up the brown bits on the bottom of the pot, about 5 minutes. Add the garlic and saute 1 minute. Add the wine and boil 1 minute. Stir in the broth and mushrooms. Return the beef to the pan. Bring the liquids to a boil. Cover and transfer to the oven. Braise until the beef is fork-tender, turning the beef over halfway through cooking, about 3 hours.

Transfer the beef to a cutting board. Tent the beef with foil and let stand 15 minutes. Meanwhile, spoon any excess fat off the top of the pan juices. Transfer the pan juices and vegetables to a blender and puree until smooth. Combine the sauce and rosemary sprig in heavy medium saucepan. Bring to a boil. Season the sauce, to taste, with salt and pepper.

Cut the beef across the grain into 1/2-inch-thick slices. Arrange the sliced beef on a platter and garnish with rosemary. Spoon the sauce over and serve, passing the remaining sauce in a sauce boat.

Wines of the Month



Reserve Club
Our Monthly 2 Bottle Club
Includes our
Bronze Medal
2005 Cabernet Sauvignon and our
Bronze Medal
2007 Sauvignon Blanc



Reserve Club - Reds Only
If you are a Member of our Reds Only Club,
we have included our Bronze Medal Winning
2005 Syrah



2007 Sauvignon Blanc

Flavor Profile: Our 2007 Sauvignon Blanc leaps from the glass with notes of fresh Meyer Lemon and key lime. The subtle flavors of vanilla and a hint of oak rounds out the mouth from the addition of 11% barrel aged Sauvignon Blanc. This golden, straw colored wine fills the mouth with soft acids and finishes as crisp as a fall day. Enjoy!

Varietal: Sauvignon Blanc, Balfour Road Vineyard
Brentwood, CA

Picking Date: August 27, 2007 - Sauvignon Blanc

Brix (Sugar): 23.5% - Sauvignon Blanc

Appellation: Contra Costa County - California

Fermentation: Our 2007 Sauvignon Blanc was crushed, pressed and placed in Stainless Steel for yeast inoculation on August 27, 2007. The wine remained in Stainless Steel throughout fermentation. 900 Gallons of Sauvignon Blanc was placed into new French Oak Barrels and aged for five months.

Blends: The final blend utilized 89% Sauvignon Blanc aged in Stainless Steel and 11% barrel aged Sauvignon Blanc.

Bottling: The wine was bottled in September 2008.

Alcohol: 13.8%

Cases Produced: 910 in 750ml bottles



2005 Cabernet Sauvignon

Flavor Profile:	Our 2005 Cabernet Sauvignon is full of ripe fruit flavors with eucalyptus, mint, white pepper on the nose and black cherry, tar and a ribbon of caramel on the palate. Lush firm tannins finish strong producing a Cabernet showing classic Brentwood terroir notable for a hint of cocoa that lingers on.
Varietal:	Cabernet Sauvignon - Quail Trail Vineyard Cabernet Franc—Suisun Valley, CA
Picking Date:	October 18, 2005 - Cabernet Sauvignon September 22, 2007 - Cabernet Franc
Brix (Sugar):	24.2% - Cabernet Sauvignon 25.0% - Cabernet Franc
Appellation:	Contra Costa County - California Suisun Valley, CA
Fermentation:	Our 2005 Cabernet Sauvignon was crushed and destemmed and then placed into 10.9 Ton Rotating Fermentation Tanks and 8.5 tons into a stainless steel pump over tank. The wine underwent both primary and malilactic fermentation in these tanks. After pressing, the wine was moved to stainless steel tanks and then transferred to French, & American Oak on April 25, 2006.
Barrel Aging:	Barrel Aging occurred between April 2006 and April 2008, primarily in French & American Oak, of which 40% was New Oak.
Blends:	The Wine is a blend of 90% Cabernet Sauvignon & 10% Cabernet Franc
Bottling:	The wine was bottled on May 1, 2008
Alcohol:	13.6%
Cases Produced:	1,200 Cases in 750ml bottles & 25 Cases in 1.5L



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2005 Syrah

- Flavor Profile:** Our 2005 Syrah explodes with fresh black pepper! Flavorful and rich, this Syrah blend is lush and abounding with flavor, with hints of smoke, cherry and fig.
- Varietal:** Syrah - Geissman Vineyard, Contra Costa County
Syrah - Alexander Valley, Sonoma County, CA
- Picking Date(s):** September 15, 2005
- Brix (Sugar):** 25.5% - Syrah
- Appellation:** Contra Costa County, California
Alexander Valley, Sonoma County, CA
- Fermentation:** Our 2005 Syrah was crushed and placed into a 10 Ton Rotating Fermentation Tank. We cold soaked the juice for three days to attain maximum color extraction prior to yeast inoculation. Rotations were conducted twice daily. The wine underwent both primary and malilactic fermentation prior to being pressed on October 13, 2005. The wine was then moved to stainless steel to rack off the lees..
- Barrel Aging:** Barrel Aging occurred between April of 2006 and August 2007
40% new oak, predominantly American Barrels with French Heads.
The balance was placed in one and two year old French barrels.
- Blends:** 85% Syrah Noir, Contra Costa County, CA
15% Syrah Noir, Alexander Valley, Sonoma County, CA.
- Bottling:** The wine was bottled on September 17, 2007
- Alcohol:** 14.7%
- Cases Produced:** 728 Cases in 750ml bottles



What are Futures and Why Should I Buy Them?

Once a year, Wineries sell futures. Futures are exactly what they sound like, something you get in the future. At our Barrel Tasting Event on April 4th, you'll have an opportunity to taste wines that are still in the barrel. There is nothing like tasting wine from the barrel! If you haven't done it yet, you're missing one of the true passions of the winemaking community.

Once the wine is moved from the barrel to the bottle, it has to rest for a while. White wines in barrel (Chardonnay this year) need to rest for about three months. Red Wines need to rest for up to six months before they mature enough to drink. When you buy futures, you get a bargain price because you have to pay for the wine today but you don't get it until the future (July for the Chardonnay and sometime in November for the Reds).

Here is a list of the wines that will be available for sale as futures:

	Suggested Retail Price	Purchased by April 3, 2009	Purchased April 4, 2009
2008 Chardonnay	\$216 (\$18/Btl)	\$108 (\$9/Btl)	\$132 (\$11/Btl)
2006 Merlot	\$216 (\$18/Btl)	\$108 (\$9/Btl)	\$130 (\$11/Btl)
2006 Cabernet Sauvignon	\$264 (\$22/Btl)	\$132 (\$11/Btl)	\$156 (\$13/Btl)
2006 Meritage	\$336 (\$28/Btl)	\$168 (\$14/Btl)	\$204 (\$17/Btl)
2006 Petit Verdot	\$432 (\$36/Btl)	\$216 (\$18/Btl)	\$264 (\$22/Btl)
2006 Le Melange Rouge	\$168 (\$14/Btl)	\$ 84 (\$7/Btl)	\$ 96 (\$8/Btl)
2006 Syrah	\$240 (\$20/Btl)	\$120 (\$10/Btl)	\$144 (\$12/Btl)
2007 Zinfandel	\$240 (\$20/Btl)	\$120 (\$10/Btl)	\$144 (\$12/Btl)

All Futures may be purchased in 6 pack minimums. You may purchase mixed cases of any of the Futures in 1 Case Minimums.

To take advantage of the Pre-Event Pricing - Please Visit our Website, email us at wineinfo@hannahnicolevineyards.com or call us at (925) 513-0769.